

Weekends, 12:30pm to 3:00pm

\$108++ per person

\$148++ per person, inclusive of unlimited Taittinger Brut Champagne
Top up \$188* for a 3 litres bottle of Astoria Lounge Fashion Victim Rose Sparkling

Savour an indulgent Seafood Weekend Champagne Brunch featuring a selection of unlimited luscious seafood complemented with a serving of caviar, cheese, and signature meats from the Charcoal Grill.

Conclude the leisurely afternoon with a variety of sweets and champagne.

Ash & Elm • InterContinental Singapore. 80 Middle Road, Level I



SEAFOOD WEEKEND BRUNCH MENU

Petite Appetizers

Selection of Premium Butcher's Cold Cuts DGP
Chilled Shrimps, Garlic Chilli, Chives DA
Truffle Egg Mayo, Baguette DG
Compressed Watermelon, Crab, Celery, Guacamole D
Farmer's Reserved Cheese Plate DG

Bakery Selection DGVN

Danish Pastries, Mini Muffins, Sesame Lavosh with Assorted Jams, Salted Butter

Seafood (unlimited servings)

Atlantic Oysters, Chilean Scallops

Alaska King Crab, Lobster

with Tetsuya Oyster Vinaigrette, Tabasco, Pepper Hot Sauce

Sturgeon Caviar (single serving)

Kaluga Queen Caviar with Chopped Onions, Sour Cream, Chives, Blinis G

Sharing Platter from Charcoal Grill

Charcoal Grilled Spanish Duroc Pork Rack DP
Savel Corn-Fed French Yellow Chicken Breast D
Beer-Braised Australian Beef Short Ribs DA
Ocean Catch of the Day DGA

Sides δ Sauces

Cabbage Slaw, Raisins DV
Pineapple Chutney V

Desserts

Red Velvet Cake, Cream Cheese Frosting DGV

Nutty Hazelnut Chocolate Brownie DGNV

Mini Baked Golden Apple Tatin DGNV

Petite New York Cheesecake DGV

Chocolate Macarons & Pralines DGNV

D Contains Dairy G Contains Gluten P Contains Pork

N Contains Nuts V Vegetarian A Contains Alcohol